

ABSTRACT

The invention provides in as improved pressure-baking apparatus for producing puffed crackers from a starch-containing cereal or other food material, thereby allowing better control of expansion resp. product consistency for an enlarged range of crackers types materials and shapes. Accordingly, the apparatus has a baking mold comprises the combination of a fixed upper die plate (1,2), a lower punch plate (3,4) directly driven and supported by a cylinder/piston unit (10), and there between a peripheral mold plate (6) comprising die holes (7) in registry with said upper dies (2) and lower punches (4), said peripheral plate being selectively movable in the vertical direction between said fixed upper die plate and driven lower punch plate. An hydraulic power system (11,17) integral with the apparatus is linked with drive unit (10).